**Veıled pılav**

1 sheet of phyllo pastry

2 cups rice

½ chicken

2 teaspoons salt

1 teaspoon blackpepper

½ cup melted butter

Soak rice in 1 teaspoon salt added boiling water for 1 hour, wash with cold water and drain.

Cook chicken in pressure cooker covering with boiling water and salt for half an hour, take out of broth, remove bones and pick to pieces.

Place rice in chicken broth adding boiling water if broth does not cover rice, add butter and cook until broth is absorbed.

Mix rice with chicken bites.

Grease a deep oven resistant bowl, lay pastry sheet inside with ends spilling over the rim of the bowl, add chicken mixed pilav, fold pastry ends to cover the dish, bake in 180 degree oven and turn upside down on a service plate.